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School of Culinary Arts & Food Technology - Spring Newsletter 2018

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School of Culinary Arts and Food Technology, D.I.T

Newsletter [Spring 2018]



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The School of Culinary Arts and Food Technology are delighted to launch its various social media accounts and communications network. Make sure to follow us and stay up to date .



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DITFoodForum!

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scaft@dit.ie



dit.ie/Culinaryartsandfoodtechnology

Silver and Gold Medal winners 4th World Young Chef Olympiad'

DIT Culinary Arts student, Jonathan Cheung was awarded the silver medal for Best Traditional Dish at the recent 4th World Young Chef Olympiad held in India. In total, student chefs from over 52 countries competed in this international prestigious competition which was run over a 5 day period taking place in four of India's major cities, including New Delhi, Bangalore, Pune and Kolkata. Jonathan states that *'it's a great honour to be awarded the silver medal at this level, adding that culinary arts has already opened up a world of opportunities for him which he had never previously imagined'*. Jonathan's mentor George Smith (Lecturer Culinary Arts, DIT) was also awarded a Gold medal for 'Best Mentor' at the event, George stated that *'this is a very exciting and rewarding time to be a young chef adding that the goal in DIT is to raise the profile of the culinary arts, and to try to encourage more young people to consider it as a career option'* George finally added that *'an event like the World Young Chef Olympiad is a major opportunity to get recognition of your talent as a chef.'*

(Photo L-R: Jonathan Cheung (BA Culinary Arts Student DIT, Silver Medalist) & George Smith (Lecturer Culinary Arts DIT, Gold Medalist).



School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue): Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you !!

Colleagues, Friends and Supporters

New colleagues, colleagues on the move, recent retirements

The School of Culinary Arts and Food Technology is delighted to welcome three new colleagues (**Michelle Gahan & Geraldine Skelly—New School Administrators**) and **Jason McQuillan-General Operative Team** to our school. The school also wishes to thank **Fiona Lee (former School Administrator)** who has recently moved to a new position on DIT's Grangegorman Campus and to wish **Mary Kavanagh (Lecturer Bakery & Pastry Arts)** a lengthy and satisfying retirement.



Geraldine Skelly & Michelle Gahan .



Jason McQuillan.

School welcomed to Áras an Uachtaráin

President Michael D. Higgins met with the butchers representing Ireland at this year's World Butchers Competition which will take place at Meat@IFEX , Belfast in March. The Irish team which included Dr. Frank Cullen (Head of School) and Diarmuid Murphy (Lecturer Culinary Arts, DIT) were welcomed to a special Presidential reception held recently at Aras an Uachtarain, Pheonix Park, Dublin. The School of Culinary Arts and Food Technology were delighted to host the Irish team for three of their rigorous training sessions in preparation for the Worlds finals on our Cathal Brugha Street Campus, these special sessions were facilitated by James Murphy (Head Culinary Education, DIT), Diarmuid Murphy (Lecturer Culinary Arts) and Paul Neary (Culinary Operations Supervisor). Our school wishes the Irish Butchery Team good wishes towards the World finals in March.



President Michael D. Higgins welcomes Dr Frank Cullen and Diarmuid Murphy to Aras an Uachtarain



President Higgins is joined by members of The Irish Butchery Team, officials and representatives

Minister Visits School

The School of Culinary Arts and Food Technology, DIT were delighted to welcome **Regina Doherty TD Minister for Employment Affairs and Social Protection** on her visit to our school to mark the pre-launch of **Jobsweek** which will run from 1-9th March with a particular focus on **Culinary Arts** and hospitality. In this regard the Minister launched an online recruitment fair specifically for this sector. Minister Doherty was welcomed by Dr Frank Cullen (Head of School) and was accompanied by members of the school management team (Mike O'Connor and James Murphy) and Department officials (**Sarah O'Callaghan—Head of Communications and Muriel Cleary, EURES National Co-ordinator**) during her visit. Dr Cullen also presented Minister Doherty with a copy of the **'All in the Food—celebrating 75 years of Cathal Brugha Street'** book written by school staff and students. Ms. Cleary also explained the work of EURES Ireland who are currently driving the EYE co-sponsored Placement Program. Minister Doherty and her Department officials expressed their intention to explore further initiatives with our school towards increasing publicity and awareness in relation to education access and career opportunities within the sector of food and culinary arts studies.



Dr .Cullen highlights INSPIRED Project work



George Smith (Lecturer DIT) cooks up some mussels for the Minister Regina Doherty.



Shannon Dickson (Lecturer Baking & Pastry Arts) demonstrates pastry arts to Minister Doherty.



Research

Dublin Gastronomic Symposium (DGS)






The DGS Committee announced *Food and Power* as the **theme for the 2018 Symposium (29-30th May 2018)**. DGS organisers invited papers about food and power, including but not limited to the following topics:

- Status, gender, elite foods and cultural capital / Reciprocity and the power of gift-giving
- Food-supply chains, famine, or 'food mountains' / Anorexia, fat shaming, trolling in social media / Gluttony as a symbol of power / The power of creating and communicating a 'food story'
- The power of food and drink tourism / Celebrity chefs and the power of media / Power struggle within academia: the battle for food studies to be accepted as a discipline
- Power relationship between interns or commis chefs and employers / Power of food imagery in advertising, film, and literature / The power of the food and wine critic in shaping the contemporary food and beverage landscape, and the power of food to excite and give pleasure.

DGS organisers report that **over 50 speakers** will deliver papers around the theme and the international array of speakers have chosen disparate elements of the theme to debate and discuss. The keynote lecture at this year's DGS will be delivered by **Marion Nestle, Paulette Goddard Professor of Nutrition, Food Studies, and Public Health, emerita, at New York University**. If you are thinking of attending, organisers recommend that you book your place early to avoid disappointment. <https://arrow.dit.ie/dgs/>

A Taste of Culture: Understanding the Global Consumer and Sensory Perception

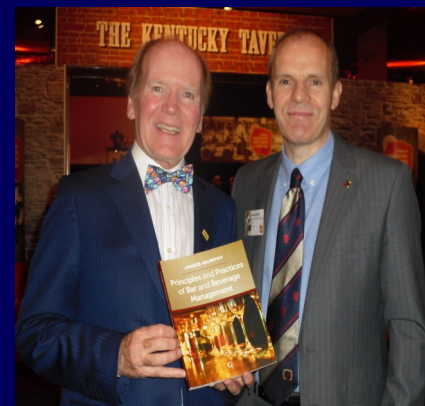
Sensory Food Network Ireland will host the **European Sensory Science Society (E3S) Annual Symposium**, taking place on **May 9th, 2018** at Teagasc Food Research Centre, Ashtown, Dublin. The theme of the symposium is '**A Taste of Culture: Understanding the Global Consumer and Sensory Perception**'. Speakers at the event include a number of high profile international sensory science experts. **There will also be a student competition and excellent networking and collaboration opportunities.** Information relating to the programme and student competition is listed below. Registration details are available at <http://www.e3sensory.eu> and www.SensoryFoodNetworkIreland.ie.

 	
A Taste of Culture: Understanding the Global Consumer and Sensory Perception	
7th European Sensory Science Society Annual Symposium Hosted by Sensory Food Network Ireland Wednesday May 9 th , 2018 Teagasc Food Research Centre, Ashtown, Dublin 15, Ireland For more information: www.SensoryFoodNetworkIreland.ie www.e3sensory.eu Email: SensoryFoodNetworkIreland@teagasc.ie	Registration Details Symposium registration: €100 Pre-conference dinner, Tuesday May 8 th : €50 Booking via Eventbrite at www.SensoryFoodNetworkIreland.ie www.e3sensory.eu Accommodation A limited number of rooms are reserved at the Crowne Plaza, Blanchardstown, Dublin 15. To book, please call +353 1 897 7777 quoting 'E3S Symposium'.



In appreciation 'Dr Pearse Lyons Scientist & Innovator'

Dr Pearse Lyons, the Irish born entrepreneur who founded the highly successful '**Alltech** animal nutrition group passed away recently. Dr Lyons was born in Dundalk and after attaining his doctorate built a career in the brewing industry, developing high level specialisation in the properties of yeast. I had the pleasure of meeting him on two occasions and more recently when he decided to set up his distillery in the Liberties area of Dublin. His company based in Kentucky, US was recently valued at \$3 billion dollars employs over 5,000 people worldwide. The School of Culinary Arts & Food Technology, DIT extend our deepest sympathy Dr Lyons family, friends and many industry colleagues and admirers. *Ar dheis Dé go raibh a anam dílis.* (James Murphy, Assistant Head, School of Culinary Arts & Food Technology, DIT).



Dr. Pearse Lyons & James Murphy

Academic Engagement and Exchange

School colleagues undertaking Advanced HACCP Qualifications

Four school colleagues (**Shannon Dickson, Dr Mark Farrell, Sheona Foley, and Diarmaid Murphy**) all Lecturers School of Culinary Arts & Food Technology, DIT have recently undertaken training and examinations towards the L3 Management (Advanced HACCP) for Food Safety. Training sessions (which were conducted by **Lorraine Oman, Ashby Food Safety Associates Ltd**) consisted of daily lessons and presentations finalised with a written examination and the obligation to submit project work within 1 month towards their qualification.



Masters Students Visit Céide Fields in Mayo

In January 2018, sixteen staff and students from the **Masters in Gastronomy & Food Studies** (photo below) had a wonderful field trip to Mayo. They visited the Museum of Country Life outside Castlebar, where they got a lecture on hearth cookery and furniture from **Clodagh Doyle**, and a guided tour of the Museum. Next on the agenda was a visit to the Bellderrig Valley Experience where they discovered the story behind the World Famous Céide Fields and learned about the first farmers and how they lived and farmed in the ancient fields of North Mayo. They had the privilege of a personalised day tour with **Professor Séamus Caulfield** whose father originally wrote to the Museum in 1923 to bring the hidden walls under the bog to their attention and who (Séamus) has spent his life's work as an archaeologists excavating the site and developing the public interpretative centre. The DIT group were also attended a lecture by **Professor Bill Schindler**, who is an experimental archaeologist currently visiting UCD from the United States for the year, and they also got to sample **ancient grain breads and black faced lamb** courtesy of **Jason O'Brien, director of Odaios Foods**, and a former student of Professor Caulfield. For further details see <https://www.belderrigvalley.com/>.



Changing Titles and Responsibilities

The School of Culinary Arts and Food Technology and the institute would like to congratulate our following colleagues of the DIT Senior Management Team in relation to their new titles and responsibilities in the institute. **Professor Mike Murphy's is now Director – Academic Affairs, Digital and Learning Transformation, and Academic Registrar.** This expanded team now includes Learning Teaching & Technology Centre, Staff Development, ICT Services, Library Services, Digital Campus and Academic Quality Assurance. **Dr. Noel O'Connor's is now Director – Student Development** now includes Campus Life, Student Administration, Recruitment and Student Enrolment, International Office, Access & Civic Engagement, and Campus Planning (**Professor Brian Norton, President DIT**).



Industry and Civic Engagements

Annual DIT Senior Citizens Party , Cathal Brugha Street

The Senior Citizen's party dinner was recently held 125 citizens from the local community were invited to DIT, Cathal Brugha Street to enjoy a sumptuous three course dinner prepared and served by the staff and students of the **School of Culinary Arts and Food Technology (SCAFT)**. Aramark Ltd kindly offered the use of the canteen to host this special dinner. Members of the Dublin Institute of Technology Students Union (DITSU) assisted with some of the administrative tasks and decor associated with the event and joined SCAFT to assist our school team in welcoming our senior citizens. A big word of thanks is offered to all the volunteers, Chaplaincy, Aramark Ltd, Darragh Power-Estates Manager, DITSU, SCAFT staff and students (especially school lecturing colleagues Dr Mark Farrell, **John Clancy, James Sheridan, Lynsey White, Paul Neary** for co-ordinating the event) and our Cathal Brugha Street 'Porters on duty' who worked tirelessly to ensure that our special guests experienced a memorable evening.



John Clancy (Senior Lecturer Culinary Arts) lends his vocal talents.

Senior citizens enjoy the festivities at DIT Cathal Brugha St.

2018 World Masters Bakers 'Masters de la Boulangerie '

The 2018 World Master Bakers Challenges took place from 3rd to 5th February in Paris, within the overall Masters de la Boulangerie which is organised by Lesaffre. This event draws together the artists-experts in international baking, also visionaries and pioneers for their profession. James Griffin a globally recognised Master of International baking (Technical Expert and Lecturer Baking & Pastry Arts, DIT) represented the school and judged on of the main competitions where international entrants were required to present their vision of baking in 2040 under 3 topics: (the environment, societal evolution and the digital revolution). The young bakers shone a completely new, visionary and original light on the profession.



James Griffin (Lecturer, DIT)

Workplace Safety — HSA key Priorities for 2018



Martin O'Halloran (CEO-HSA) set out the Health Safety Authorities key priorities and targets for 2018 which included a target of 11,435 workplace inspections for 2018 and a commitment to deliver free and easy-to-use services through on-line programmes. These include the current **BeSMART.ie** (the free HSA online safety tool) and the new **hsalearning.ie** courses including a MOOC (Massive Open Online Course) on induction for new workers. **School colleagues** have been actively adopting these HSA online tools to (a) augment their school and institute Health & Safety training and (b) to offer school students the opportunity to obtain further accreditation and on-line Health and Safety training. Some of the short on-line HSA courses available include; *Chemical Safety in the Workplace*, *Short course for Safety Representatives*, these and many more are available at **www.hsalearning.ie**

Industry and Civic Engagements

Hospitality Expo 'The Irish Hospitality Industries Exhibition' 2018

The **2018 Irish Hospitality Industries Exhibition** took place on 6-7th February at the RDS, Main Hall, Ballsbridge, Dublin. This exhibition which consistently attracts large numbers (nearly 5,000) continues to play a crucial role (67% primary decision makers) towards the resurgence of a vibrant and successful hospitality industry and its contribution to the Irish economy.

The event included a series of villages which dealt with food and beverage service, accommodation, technology, facility optimisation, venues, festivals and events. One of the new elements incorporated again into this year's exhibition was the **Business Advice Centre – Skills and Training Area**, coordinated by **James Murphy (Assistant Head, School of Culinary Arts & Food Technology, DIT)**. This area provided a series of free seminars and one-to-one consultations with key decision makers across the hospitality industry. Some of the topics discussed included;

- *Where to next? Trends in Culinary Innovation:* **Anna Cruickshank** (School of Culinary Arts & Food Technology, DIT).
- *Delivering Beer Tasting Experiences for your Customers:* James Murphy (School of Culinary Arts & Food Technology, DIT).
- *Recruitment and Staff Retention:* Laurence Rogers (Excel Recruitment).
- *Future Trends in the Restaurant Industry:* **Diarmuid Murphy** (School of Culinary Arts & Food Technology, DIT).

A major word of thanks should go to Sean Lemass (Managing Director - SDL Exhibitions Ltd) who has worked tirelessly over the last 30 years to ensure that this exhibition continues to be Ireland's largest and best supported hospitality exhibition. <https://www.hospitalityexpo.ie/business-advice-centre/>
<https://www.fft.ie/hospitality-expo-to-feature-six-seminar-theatres/20958>



DIT Business Advice Centre



Anna Cruickshank (Lecturer School of Culinary Arts & Food Technology, DIT)



Diarmuid Murphy (Lecturer School of Culinary Arts & Food Technology, DIT)

Bar Management Students visit Teelings Distillery

Bar Management and Entrepreneurship degree students (DT417.1) accompanied with their lecturer for Catering and Administration (Dr. Kathleen Farrell, School of Culinary Arts & Food Technology, DIT) were invited to Teeling's Distillery (based in the Liberties area of the Dublin city) recently for a guided tour of this new distillery which has been in operation since 2015. Ms. Sandra Rudelic, Reservations Coordinator at Teelings Distillery organised a private tour and special tutored tasting event for the students. The tour was enjoyed by all and was a good learning experience with interesting highlights from the history of whiskey making in Dublin and a tour of the whiskey production facilities including an introduction to The Mill, The Lauter Tun, The Fermenters and The three beautiful copper Pot Stills which have been handcrafted by Master Coppersmiths in Sienna, Italy and have travelled over 2000 kilometres to proudly take their place in the Teeling Whiskey Distillery, Newmarket, Dublin.



Industry and Civic Engagements



Merchants Quay Ireland

School 'Re-Inspired Programme welcomes new students'

January 2018 marked another milestone in the school's Re-Inspired Programme which is sponsored by Dawn Farms—With Taste / Manor Farm / Coppingers Ltd, Inspired 'Friends of Culinary Arts and DIT. The brainchild of **Dr. Frank Cullen (Head of School, Culinary Arts & Food Technology, DIT)** in co-operation with The Merchants Quay and Teach Mhuire (Homeless Services & Rehab Treatment Centres) and the refugee organisations. Our school were delighted to welcome three new student (refugees) originally from the countries of Nigeria and Syria to this innovative and unique programme (presented weekly by **James Rock, Lecturer Culinary Arts in Kitchen 18**) these new students will learn the practical kitchen and food preparation skills and knowledge to assist them towards eventually taking up cooking positions in the industry (see photograph right side—



School assists 'Careers Fair Event' for Students

The School of Culinary Arts and Food Technology, DIT assisted the recent 'Career Fair Event' which was held in the Pillar Room, Rotunda Hospital, Parnell St, Dublin on 21st February. Students were given the unique opportunity to meet over 30 Irish and International graduate recruiters and to explore the numerous employment opportunities & graduate training programmes in the culinary arts and food sectors. Students were also afforded access and personal one-to-one advice in relation to their existing CV from the DIT Career Guidance Office. Some of companies represented included (Aryzta, Aramark, Jurys Inn, Tifco Hotels, Adare Manor, Guinness Storehouse, Shelbourne Hotel, Carton House Hotel, Citywest Hotel, Dorchester, Event Pro). Big thanks to **Susan Russell & Edel Kearney –DIT Careers Advisors** for co-ordinating this excellent event for our students and industry supporters (DIT Career Development Centre).



CV Clinic for students. Mike O'Connor (AHO S SCAFT) & Elaine (US Careers). Companies represented. James Murphy (AHO S SCAFT) & Dr Frank Cullen (HoS SCAFT).

Gastronomy students visit Boyne Valley

Masters in Gastronomy and Food Studies students visited the Boyne Valley recently as part of their Food Tourism module which is co-delivered by Dr. Ziene Mottiar and Dr. Máirtín Mac Con Iomaire. The group visited Michael Finnegan at his goat farm and tasted his Boyne Valley Blue and Boyne Valley Bán cheese, and had a full discussion with him about his farm and cheese enterprise and his development of food tours. From there they visited and had lunch at Rock Farm, an **organic eco-tourism farm** run by Karina Mountcharles of the Slane Castle family and saw their **permaculture farming, dexter cattle and tamworth / duroc pigs**. The afternoon was spent with a guided tour of the new Slane Whiskey Distillery before sampling the triple distilled produce. Many thanks to Tara Smith and Olivia Duff of Boyne Valley Food Series for their help and to **Fáilte Ireland and the School of Culinary Arts and Food Technology** with their assistance in organising this fine day.



School Events and Developments

Bradley Smoker Staff Training

Our friends and colleagues at Caterquip treated staff to a special training session using our new Bradley Smoker Units in Kitchen 8, Cathal Brugha Street. This training session was organised by **John Hoey (School Technical team)** and **Michael (Caterquip Ltd)**. Staff were given an opportunity to observe hot and cold smoking processes in action, including the relevant equipment set up procedures. Further resources are available on our **staff scratch drive (h)** under training for colleagues who could not attend this training session.



L-R : Michael (Caterquip) and school colleagues.

Culinary Science student represents school in 'Dairy Chef' Competition

James Gavin (DT405 Culinary Science student) will represent the School of Culinary Arts and Food Technology at the upcoming 'Dairy Chef' this unique competition is organised by the Embassy of France in Ireland and the School of Culinary Arts & Food Technology (DIT) with the support of the National Dairy Council (NDC, in Ireland) and the Centre National Interprofessionnel de l'Economie Laitière (CNIEL, in France). Finalist must prepare a three course menu using dairy products as the key components, these recipes must be innovative, tasty and well presented, the final will take place at the end of March at the DIT School of Culinary Arts. Diarmuid Murphy (Lecturer Culinary Arts, DIT) stated James Gavin will compete against the best French culinary students in the international final which will be held at the end of March 2018. James's three dishes to be prepared in the final are photographed right side.



James Gavin (DT405) student is congratulated by Dr Frank Cullen (Head of School).



Food Safety Authority of Ireland (FSAI) Workshop

MSc Culinary Innovation & Food Product Development and Erasmus Mundus Joint Master Degree FIPDes programmes enjoyed a special seminar organised and facilitated by Carol Heavey (FSAI) in their new offices in the heart of Dublin's IFSC, George's Dock. **Food Regulation** was the theme and presentations were given by a range of speakers from the FSAI covering areas such as **Food Innovation and Novel Foods** (Pat O'Mahony), **Microbiological Criteria** (Shaun Smith), **Public Health Nutrition** (Caroline Donovan & Clare O'Donovan), **Food Labelling** (Anne-Marie Boland) and **FSAI Resources** (**Vanessa Cooling**, who is a graduate of the MSc herself and seen here in the photo right). The closing discussions provided a great opportunity for a Q&A session with the students who had many questions about the potential regulatory issues surrounding the food products they are currently developing in DIT's School of Culinary Arts. (**Sheona Foley**, Lecturer Baking and Pastry Arts, DIT)



Vanessa Cooling

School Events and Developments

New Course 'Bar and Restaurant Management'

DIT School of Culinary Arts and Food Technology, Cathal Brugha Street has announced the commencement of a newly validated *Higher Certificate in Bar and Restaurant Management*. The programme will start in September 2018 and will prepare its graduates for the many opportunities in the broader beverage and food industry. The qualification will provide the graduate with a solid foundation for further career developments within the sector and graduates from the programme who may also wish to pursue further Degree-level qualifications within the college will be facilitated on successful completion of the Higher Certificate. Further information is available at: scaft@dit.ie 01 402 4344



IREKS, HOVIS Bakery Workshops

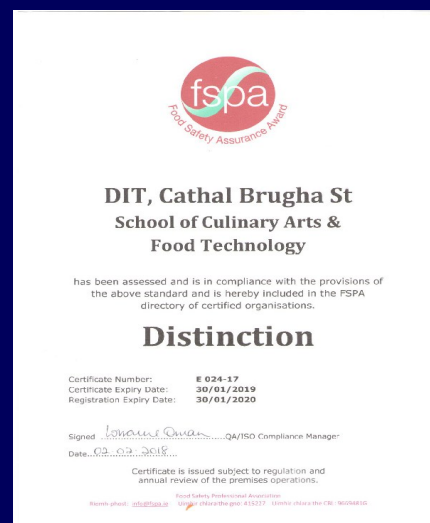
Robert Humphries (Lecturer Culinary Arts, Baking Studies) and school colleagues organised two excellent workshops for 1st year bakery students (DT418.1) ably assisted by school colleagues Ann-Marie Dunne, Gary Poynton, Denise Connaughton and Sheona Foley. On March 6th, **Ger Cunningham, National Sales Manager from IREKS** and on March 7th, **Paul Galloway, Technical Support from Rank Hovis** were invited into DIT to demonstrate a number of their best selling products used in industry. The students got a chance to make these products for themselves. See some of the products they made in the attached photos (**Sheona Foley, Lecturer Baking & Pastry Arts**)



Middle photo: Ger Cunningham demonstrates IREKS products. **Right photo:** Paul Galloway (Rank Hovis) back row right side and bakery students display their baking creations.

Food Safety 'Distinction' Award for School

The School of Culinary Arts and Food Technology were delighted to be awarded for the second year running a grade of 'Distinction' following recent surveillance audits conducted by the Food Safety Professionals Association (FSPA). Dr Frank Cullen (Head of School) congratulated all school staff for their continued commitment towards raising food safety practices to the highest National standards. The achievement and compliance of the provisions of this standard of excellence also places the School of Culinary Arts and Food Technology in the FSPA directory of certified organisations.



Contributions of Success by Students and Colleagues.



DT407/2 Student creations towards their Pastry 2 studies module final assessment today where they had to produce flavoured yeast bread rolls and flavoured yeast bread plaits. They each also had to produce a plated dessert consisting of a Rich Chocolate Fondant, Butterscotch Sauce, Tuile and Baileys Ice-cream. There was quite an array of different plating styles and all put in a very good effort. (Roseanna Ryan, Lecturer Culinary & Pastry Arts, DIT).



DT407/4 student creations towards their Major pastry 2 studies final assessment class. The theme for their plated dessert was to bring "the traditional lemon tart into the modern day pastry kitchen and onto the a la carte menu in a fine dining restaurant". This involved including all the elements required for a plated dessert while also marrying the flavours and textures for the dessert (Roseanna Ryan, Lecturer Culinary & Pastry Arts, DIT)

'Feeding the Homeless Project' (DT405.2)

DT405/2 students of the B.Sc. in Culinary Science programme in their *Culinary Healthy Choices Class - "Cooking on a Budget"*. Created chicken and vegetable casserole and baked apple sponge cakes towards their working on a budget in-class assignments. These foods after assessment and evaluation were then prepared for chilling and collection towards the school's strategy of 'Feeding the Homeless Project' (Brona Raftery, Lecturer Culinary Arts, DIT)



School Culinary Shop

Gary Ponyton (School Technical Support team) invites you to treat yourself to our schools tasty bakes and pastries served daily in the School Culinary Shop which is located at the Marlborough St lobby (01-4024532). Opening times and days (see photo right)



Contributions of Success by Students and Colleagues.

5th National Students Cocktail Competition

The 5th National Hospitality student cocktail challenge (NHSCC) took place at the Food and Bev Live in Citywest recently. This event which is organised by the Bartenders Association (BAI) and sponsored by Edward Dillon & Co Ltd is a great opportunity for students to gain knowledge and experience in a competitive environment. The competition also shows students the skills required at this competition level. Six students from the School of Culinary Arts and Food technology, DIT competed in this year's challenge, five of which were first time entrants. Cocktails prepared varied in presentation, preparation technique and style and according to the technical judging panel which included representatives from the various trade bodies including (BAI, IGS) the standard in the competition was very high. Students reported their enjoyment for the opportunity to compete at this level adding that the knowledge obtained from their experience would certainly benefit their future careers and competitive opportunities (**Judith Boyle, Lecturer Beverage Management, DIT**)



(L-R): Mike O'Connor (Assistant Head School of Culinary Arts & Food Technology) is joined by school students Thomas Fay, Karolina Medasova, Cian Nolan, Ian Smith, Michael Halpin, Jadvyga Gruzinskaite and (far right) Judith Boyle (Lecturer, Beverage Mgt DIT).

DIT Culinary Arts Students win 'Manor Farm 30 Minute Challenge'

Roisin Gillen and Eimhear Lee have been named winners of this year's Manor Farm 30-minute cookery challenge. The DIT Culinary Arts students from Donegal and Wicklow respectively, competed against a number of other finalists from the prestigious School of Culinary Arts and Food Technology Cathal Brugha St, Dublin taking home €1,000 each in prize money. **Manor Farm competition co-ordinators James Fox & Dr Mark Farrell (Lecturers, Culinary Arts, DIT)** stated that both winners cooked up two delicious chicken dishes, one with chicken mince (a great low fat alternative to regular mince) and one with Omega 3 chicken. (low in fat and high in protein). Each dish was judged on the basis of taste, nutrition, timing, inventiveness and cost. Roisin's winning dish was a honey-glazed miso chicken meatball sub with rainbow slaw made with chicken mince and Eimhear's winning dish was chicken tikka and basmati rice, made with Omega 3 chicken breasts.

Vincent Carton, Managing Director of Irish chicken producer Manor Farm said: *"This is the third year we have hosted this competition with DIT and this year we changed it up a little. We have had a lot of creative talent this year so choosing a winner was not easy. It's great to see what the talent of the future has to offer and DIT's Culinary Arts Courses have top-class students. It's also great to see the variation of meals being cooked in 30 minutes or less. It goes to show that a nutritious and delicious meal does not have to take tonnes of preparation. All of the finalists attracted high praise from the judges, who included Vincent Carton, Dr Frank Cullen, Head of the DIT School of Culinary Arts and Food Technology and Brendan Nolan & Shay O'Connor of Manor Farm. All of the recipes will be available to view on*

www.chicken.ie



Roisin and Eimhear display their winning Manor Farm Chicken dishes.



Contributions of Success by Students and Colleagues.

WACS International 'Chef of the Year' (Slovakia)

Chefs from the Panel of Chefs of Ireland (Leinster Branch) competed at the International Chefs competition held recently in Bratislava, Slovakia. The 2018 Irish team (which included **Dr Mark Farrell and Tony Campbell (Lecturers Culinary Arts, DIT)**) sought to build on the success of 2017. This international competition which was streamed live worldwide required international chefs to cook an original pork dish in a contemporary style in 45 minutes. The Irish team (**photo below**) won 2 Gold and 2 Silver medals and the overall Gold medal award for 2018 was awarded to Tony Campbell (Lecturer Culinary Arts, DIT). The team were delighted with the performances and offered their thanks to **David Molloy (Molloy Foods) for his support and George Smith (Lecturer Culinary Arts, DIT)** for assisting with the training leading up to this international competition. The Panel of Chefs of Ireland are inviting more chefs to join their team and get actively involved in the culinary profession and competitions.



(L-R) Maros Krusca, Dr Mark Farrell, Tony Campbell, Stephen Reilly and Gareth Carberry (Slovakia, 2018)

PhD Development work by School Colleagues towards 'upskilling'

As part of their continuing PhD journey Therese Cadden, Margaret Connolly and Anna Cruickshank (Lecturers, School of Culinary Arts and Food Technology, DIT)-photo right side attended the AFGDP Leadership module that ran from the 17-19th January in UCC. The module provided interesting perspectives on **understanding your Leadership style** and **your role in a team**. These can be difficult concepts that require a certain amount of self-awareness and introspection to understand. To help with these process insights from **psychometric instruments** were used. This included a **DiSC® profiling exercise**, which profiles your behavioural tendencies and style preferences in how you like to work with others and the **Belbin Self-Perception Inventory**. Belbin is a way of measuring your preferred behaviour when working within a team.



School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue): Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you !!

Students and Colleagues across the media

Themed lunches and dinners (Irish Independent)

Culinary arts students (under the direction of our academic colleagues) of Cathal Brugha Street DIT 'the chefs of tomorrow' pulled together to produce a series of pop-up restaurants, which were offered to lunchtime and evening diners from January 31, February 1 and March 7 and 8. Guests praised the students for their innovative approaches towards creating an enjoyable experience through their foods and design of the training restaurant. <https://www.independent.ie/life/food-drink/on-with-the-noshow-36498401.html>



'A table for two: how to survive in the restaurant business' (RTE, Brianstorm)

Dr Mairtin Mac Con Iomaire (Lecturer Culinary Arts, DIT-photo right side) suggests that Analysis: there are both external and internal factors which ensure a restaurant stays open for business. **Argumentum ad Populum** is the notion that if a lot of people believe something, it must be true. There is a common fallacy that four out of five restaurants close in their first year. Only recently I heard this myth repeated by a well-known hotelier on the Irish airwaves. These claims are completely erroneous. Reliable statistics on small business failure are scarce and are often produced or inferred from databases designed for other purposes. A PhD project currently been undertaken by JJ Healy in the School of Culinary Arts and Food Technology in DIT is investigating the real failure rates for Irish restaurants and the critical success factors for independent Irish restaurants. His analysis of the CSO figures highlights that failure rates for restaurants in Ireland are significantly lower than what previous international studies have shown, particularly in the first and third year of operation. But what are the critical success factors which ensure a restaurant remains open, viable and profitable? These factors can be external (such as the economy, wars, extreme weather or road closures), or internal (such as poor management practice or food quality). Full article available at <https://www.rte.ie/>



Inaugural Chef Camp in Lough Erne

Chef Camp is an interactive professional development event for chefs across Ireland, at all stages of their careers, spanning two action-packed days of knowledge-sharing, upskilling, networking, and camaraderie. Tickets for the event and further information is available online at www.chefnetwork.ie The inaugural Chef Camp, takes place in Lough Erne Resort 21 – 22nd May 2018.



Collaborations / Staff Resources / Thank you

Erasmus Students Visit DIT Grangegorman Campus

Dr Roisin Burke (Senior Lecturer, School of Culinary Arts and Food Technology) co-ordinated a special visit to the DIT Grangegorman Campus research facilities for the school's **Erasmus MSc Programme in Food Innovation and Product Design (FIPDes)** - Cohort 7, students who are currently studying in the school (see photo right side). The School of Culinary Arts and Food Technology are partners of this two year Masters programme (which is co-ordinated by **Anna Cruickshank and Dr Roisin Burke**) along with AgroParisTech (France), Lund Uni-versity (Sweden) and University of Naples (Italy).



School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled **2017-2018 SCAFT FOLDER**, this area contains the following resources for staff;

- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications,.
- **Allergens:** class sheets, training materials, students, culinary shop, DIT Docs.
- **Grangegorman:** plans, equipment, space, naming rights, FFE.
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HAS reports, SCAFT Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Research / School events, photos, videos & developments . School Newsletters. / Staff training and resources. / Class lists: all programmes.**

Thank You

On behalf of the School Management team we thank the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association . Vintners Federation of Ireland. Flour Confectioners and Bakers Association. Irish Guild of Sommeliers. Bartenders Association of Ireland. Finally the *School of Culinary Arts & Food Technology achievements and on-going developments* are only possible through staff interactions with industry, students and trade associations: **We thank the staff and our sponsors for this excellent work, well done.**



Our School Sponsors - 'Inspired' Friends of Culinary Arts

The significant achievements of the school would not be possible without the generous and on-going support of our sponsors, we thank you all most sincerely.

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INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts concept** is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland. **The entity:** Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding for the School through its connectivity with the food industry** for the support of Ingredients, facilities, bursaries, professorship, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers. **Organise recruitment fairs** for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current **INSPIRED Friends of Culinary Arts** supporters are leading the way to a great future for its graduates.